

## ZESTY RECIPES YOU WILL TAKE A SHINE TO

### STIR FRIED BEEF WITH GINGER AND CUCUMBER

750g lean rump steak  
1 medium cucumber  
3 tbsps Stone's Green Ginger Wine  
2 tbsps cornflour  
2 tbsps soy sauce  
1¼ cups beef stock  
2 tbsps olive oil  
2 crushed garlic cloves  
1 onion, finely chopped  
½ level tbspn ground ginger



Cut steak into thin strips. Peel cucumber, cut into 4 and half each piece lengthways. Scoop out all seeds. Then cut cucumber into strips of about 2½ cm length. Mix a little Stone's Green Ginger Wine with cornflour until it makes a smooth paste, then stir in the rest of the ginger wine, soy sauce and the stock. Using a wok or frying pan, add the oil and fry garlic until it sizzles. Add the steak and stir fry for 5 minutes until the onion is translucent. Add the corn flour mixture slowly to the pan, stirring well. Simmer for 3 minutes until the sauce thickens. Return beef to pan and stir over low heat until heated through. Serve immediately with rice. Serves 4 – A quick, tangy dish with an Asian influence.

### GINGERED COFFEE CAKE

Just over ½ cup (140g) caster sugar  
140g butter or margarine  
2 medium eggs  
1½ cups (360g) SR flour  
¼ tbspn salt  
1½ cups Stone's Green Ginger Wine  
4 tbsps chopped crystallized ginger  
Topping  
4½ tbsps plain flour  
1½ tbsps butter  
1 heaped tsp instant coffee  
3 tbsps dark brown sugar  
¼ tbspn ground ginger



Pre-heat oven to 180°C (350°F). Mix together the sugar and butter until creamy and fluffy. Add the beaten eggs. Stir in the flour and salt alternatively with the Stone's Green Ginger Wine. Ensure all is well mixed before adding the chopped ginger. Mix well and spoon batter into a greased 9 inch (22.5cm) square slab tin. For the topping, mix ingredients together with fingers to a crumbly consistency and sprinkle over the batter in the baking tin. Bake for about 40-45 minutes. Leave in tin for a few minutes to cool, then turn over onto a paper-covered rack. Once you have turned cake out, turn it back immediately so that topping is facing upwards. As a morning, afternoon or late night coffee-cake, this is delicious served plain or sliced and buttered.

### GINGER RUM MOUSSE

3 eggs  
60g sugar  
1 cup (240ml) milk  
2 tbsps powdered gelatine  
60g finely chopped preserved ginger  
4 tbsps Stone's Green Ginger Wine  
⅓ cup (30ml) dark rum  
1 cup (240ml) whipped cream



Separate egg yolks and whites, reserving whites. Cream egg yolks and sugar, heat the milk – but do not boil – and slowly stir egg yolks and sugar into hot milk and cook until mixture just coats a spoon (as with custard). Dissolve gelatine powder in the custard and pass through a fine sieve. Add half the diced ginger to the mixture. Heat the ginger wine and rum together to reduce slightly, then set it alight and leave to burn until flame dies out. Allow to cool a little before combining it with the custard, then mix well and allow to cool. Stiffly beat egg whites. In a separate bowl, beat the cream. When custard mixture is almost cold, fold in stiffly beaten egg whites, followed by whipped cream. Spoon the mousse into serving glasses and place in the refrigerator to set for at least 1 hour. Decorate with remainder of preserved ginger, and add additional whipped cream and/or chocolate shavings. Serves 4 – Top with Ice-cream!

# A GLOWING TRIBUTE

*to a great taste!*

## FOOD & DRINK RECIPES WITH THE GREAT TASTE OF STONE'S GREEN GINGER WINE

### THERE'S MORE THAN ONE WAY TO ENJOY STONE'S GREEN GINGER WINE

Stone's Original Green Ginger has been popular for over 250 years, originating in England where it found favour served with the Christmas pudding as a heart warming liqueur.

In this booklet we share with you a few other ideas for enjoying Stone's Green Ginger Wine. Each one has been tested by ginger enthusiasts, who have declared them delicious. No matter which way you choose to enjoy the great taste of Stone's Green Ginger Wine, you'll come to love the unique ginger taste that has made Stone's a long time favourite.

### STONE'S - A UNIQUE TASTE

Many wonderful properties have been attributed to Stone's Original Green Ginger Wine over its long history. Since 1740 it has been claimed to be taken for medicinal purposes, when it was popularly believed that "...it possessed the many qualities extracted from ginger, increases virility in men, stimulates appetite, increases sex drive, restores lost energy, increases blood flow, cures coughs and colds, is a general health tonic and is a refreshing vitalizing drink."

Today we know better than to expect those remedies, but it can also be said that we no longer need and excuse to partake in the unique taste of green ginger as an alcoholic beverage. We are free to drink that zesty, delightfully tantalizing ginger flavour neat, over ice, with soda or in delicious drink and food recipes like the ones you'll find here.

### STONE'S RESERVE - FOR THOSE WHO LIKE IT HOT!

The result of experimentation by a young winemaker seeking something with a lot more kick and fire - this new brew is packed full of extra Ginger flavour, secret spices and a higher than standard alcohol level and is definitely the Stone's Ginger Wine for the real Stone's connoisseur with a passion for all things ginger and spicy.

### STONE'S MAC - FOR THE WHISKY DRINKER

Why is the spicy ginger flavour of Stone's Green Ginger Wine so popular with a nip of Scotch whisky? Taste Stone's Mac and you'll know. It blends Stone's original recipe ginger wine with quality whisky to create a drink like no other.

Capable of warming you up from the inside, the warm glow you feel as you take each sip comes from the glow of satisfaction of a drink well made. It is a refreshing taste at any time of the year and may even be held responsible for giving non-whisky drinkers a new appreciation of whisky!

### STONE'S PREMIUM ALCOHOLIC GINGER BEER

The taste of Stone's Premium Alcoholic Ginger Beer ensures that it will appeal to a broad range of consumers - not just the ginger beer drinkers. At 4.8% Alcohol, this product possesses a zingy, refreshing taste which is perfect for quenching your thirst on those hot summer days.

## EASY-TO MAKE DRINKS TO LIGHT UP YOUR LIFE

### BISHOP'S COCKTAIL

30ml Stone's - 30ml Gin

This is the Bishop's favourite. Mix well and serve over ice in a cocktail glass, decorated with a twist of lemon.

### STONE'S RITZY RED HEAD

30ml Stone's - 60ml whisky - juice of ½ lemon - dash of passion fruit juice

Very ritzy indeed! Shake well with crushed ice and serve in an old-fashioned glass.

### GINGER TODDY

125ml Stone's - juice of ½ lemon - 3 dspns honey

A hot drink for bedtime that's considered by some to be a good remedy for a cold or cough. Pour all ingredients into a tumbler and top with boiling water.

### THE DRAGON SLAYER

30ml Stone's - 30ml Gin - tbspn runny honey - 60ml cider

We're not sure about the dragon but this will slay you. Mix together and serve with ice in an old fashioned glass.

### ROLLING STONE'S

15ml Stone's - Champagne

Just a dash of Stone's in the bottom of a champagne flute, and you're ready for a rolling good time when you top it up with your favourite bubbly. Garnish with a strawberry.

### GALLSTONE'S

30ml Stone's - 30ml Galliano - 60ml cream

Delectable. Shake all ingredients with a little ice and strain into a cocktail glass. Sprinkle with nutmeg and the operation is a complete success!

### STONE'S AND LEMONADE

60ml Stone's - a slice of lemon - Lemonade

Simple but delicious. Measure Stone's into a highball glass and add the slice of lemon, ice and lemonade to taste.

### STICKS AND STONE'S

60ml Stone's - 30ml Vodka

This won't break your bones, and one or two won't hurt you. Pour over crushed ice into an old-fashioned glass and stir, adding a squeeze of lemon for a real zest!

### COBBELSTONE

30ml Stone's - Dry alcoholic cider

Devised by a humble cobbler, who drank his from a shoe. We suggest you splash the Stone's into a highball glass instead, then add ice and top with your favourite cider.

### MILESTONE'S

60ml Stone's - 60ml white rum - Angostura bitters

Mixing it is easy, but your first sip marks a milestone in sophisticated taste. Run a few drops of bitters down the side of a highball glass, then fill with crushed ice. Add the Stone's and rum, stir, then top up with a dash of lemon juice and garnish with a slice of orange.

### COCO STONE

30ml Stone's - 30ml Tia Maria - 60ml Cream

You'll go coconuts over this one. Shake all ingredients with a little crushed ice and strain into a cocktail glass. Sprinkle with nutmeg and float a cherry in the middle as a castaway island.

### GINGER EGGNOG

30ml Stone's - 30ml Advocat

This isn't the eggnog grandma used to make. It's much better, and much naughtier. Make sure the ingredients are well stirred, then serve in a cocktail glass.

### GINGER PUNCH

1 bottle Stone's - 3 bottles of red wine - 375ml St Agnes Brandy  
pinch ground cinnamon - pinch ground cloves - peel of 1 orange  
peel of 1 lemon - 900ml water - sugar to taste

A hot party deserves a hot punch, and this will really warm the party up! Add the cinnamon, cloves and peel to the water and boil for 15 minutes. Strain the liquid into a large pan and add the red wine, Stone's and St Agnes. Add sugar to taste, ladle into punch glasses and serve piping hot.

### STEPPING STONE'S

30ml Stone's - 30ml Midori - 60ml cream - sliced kiwi fruit

Step lively because your guests will ask you to make another and another. Shake all ingredients with a little ice and strain into a cocktail glass. Garnish with slices of kiwi fruit for a heavenly green dream.

### WHISKY MAC

30ml Stone's - 30ml whisky

Whether you know a Macintosh as a raincoat or a computer you still enjoy this classic drink. Stir together in an old fashioned glass. Add water and ice if desired.



## ZESTY RECIPES YOU WILL TAKE A SHINE TO

### GINGERED TOMATO SOUP

1 litre of beef or chicken stock  
3 large onions  
750g ripe tomatoes (or tinned)  
1½ heaped tbsps tomato puree  
salt  
freshly milled black pepper  
Bouquet garni  
30g butter  
30g flour  
2/3 cup Stone's Green Ginger Wine  
juice of 1 lemon  
2/3 cup (150ml) cream  
parmesan cheese or croutons

Heat the stock in a saucepan. Add finely chopped onions, skinned and chopped tomatoes, tomato puree, seasoning and bouquet garni and simmer for 1 hour. Remove pan from heat, let cool, and put ingredients through blender. Blend softened butter and flavour with a little water until it is a smooth paste. Add slowly to the soup, stirring all the time. Return pan to heat and add the Stone's Green Ginger Wine and lemon juice. Continue to heat for a further 5 minutes. Remove from heat, stir in cream and serve garnished with parmesan cheese or croutons. Serves 4-6 – Ideal for freezing.



### GRILLED TROUT WITH GINGER WINE SAUCE

4-6 trout  
30g stem ginger  
250ml Stone's Green Ginger Wine  
500g zucchini  
350g button mushrooms  
100g butter  
lemon  
parsley  
salt  
freshly milled black pepper

Prepare and clean trout, leaving the heads on. Finely slice the stem ginger, season, and gently poach in 250ml of Stone's Green Ginger Wine until tender (approx 10 minutes). Slice the zucchinis and mushrooms and fry in 100g butter until tender (10 minutes). Add the mushrooms and zucchini to the ginger wine and mix well keeping hot. Brush each trout with the remaining melted butter and score the fish skin lightly, diagonally, and grill each fish for 10-12 minutes depending on size, turning once. Once cooked, place the trout on a serving dish and pour the sauce over each fish. Garnish with lemon and parsley. Serves 4-6.



### CHICKEN WITH PEARS

4 fillet chicken breasts  
plain flour  
120g butter  
1 large tin pears  
2/3 cup Stone's Green Ginger Wine  
1 cup (240ml) thickened cream

Flour chicken breasts and add to frying pan with melted butter, turning frequently until chicken is cooked thoroughly. Remove chicken from pan and place sliced tinned pears on top of each fillet, reserving syrup. Keep chicken warm while preparing sauce. To pan juices in the fry pan add Stone's Green Ginger Wine, 150mls syrup from the tinned pears and the thickened cream. Heat well to reduce pan juice and then coat chicken. Serve immediately with seasonal vegetables. Serves 4 – In a deliciously creamy Ginger Sauce.

